

2001 Reserve Chardonnay

The autumn of 2001 was typically cool and dry, following a warmer than average summer. Following Coonawarra's famously long growing season, fruit for the 2001 Reserve Chardonnay was selected from the Wilgha and Neilson's Block Vineyards.

The selected Reserve Chardonnay fruit was picked in late March in the cool early hours of the morning Following crushing, a portion of the juice was left on skins for 24 hours. The primary fermentation commenced in stainless steel, and the juice was then transferred to selected French oak hogsheads and barriques to finish fermentation. At the completion of this fermentation, 20% of the wine was put through a secondary malo-lactic fermentation. Weekly stirring of yeast lees during the wine's 10 month maturation period completed the winemaking process.

Colour:

In its youth the wine is straw yellow with green tinges at the edges. With age it will develop deep golden hues. Aromas: Aromas of lemon, nectarine and peaches are enhanced by toasted cashew characters derived from barrel fermentation and maturation. Creamy butterscotch notes are indicative of the partial malolactic fermentation.

Flavours:

Restrained stone fruit flavours are well integrated with the buttery, cashew nut characters derived from the winemaking process. The 2001 Reserve Chardonnay is intensely flavoured and displays an exquisite balance, with a long finish on the palate

Cellaring:

Cellar with confidence for 3 to 5 years to enhance the wine's richness and complexity.

The 2001 Hollick Reserve Chardonnay is best enjoyed lightly chilled with food. Try with barbequed South Australian Lobster or Summer Poached Chicken Salad.

Technical Details

Alc/Vol 13.5 %
pH 3.28
Total Acidity 7.32 g/l
Bottling date March 2002



HOLLICK

Coonawarra
Reserve Chardonnay

750m